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White-Stokes Book of CANDY Formulas

A complete and Valuable collection of WHITE-STOKES original tested and successful formulas used and approved by leading Candy Makers

White Stokes Book of Formulas

A valuable and complete collection of original tests and successful Candy formulas for all varieties of tested Nougats, Caramels, Cream Centers, Fudges, Creams, Bon Bons, Kisses and other attractive pieces—

Incorporating the use of

White Stokes

Perfection Nougat Creme
Perfection Karmel Kreme
Mazetta Creme Jersey Caramel Creme

Perfected, approved and used by the leading Candy Makers

WHITE STOKES COMPANY, Inc.

3615-23 Jasper Place Chicago, Illinois

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Introduction

THROUGHOUT the entire development of our business it has been our constant aim to render a distinct and genuine service simultaneous with the sale of our products.

Our development of new and original pieces has taken into consideration the quickly changing fancy of the public and we have always endeavored to supply our patronage with the formulas for making them.

With the passing of the years these valuable formulas have accumulated. We have been happy spectators of their successful use by our patrons and it seems a fitting time to present them, collected into one volume, to the confectionery trade with our compliments.

This volume, the tangible evidence of the fruits of our labors in behalf of the confectioners large and small and of our efforts for quality and a standardization of Candy is presented with the confident belief that the valuable information herein contained will be much appreciated.

And we voice the hope that it may more closely cement those kindly relations already existent.

Cordially,

WHITE STOKES COMPANY, Inc.

PERFECTION NOUGAT CREME

WITH ceaseless untiring efforts White Stokes Company have given to the confectionery world not one but several desirable and necessary products, each of them capable of producing an exceptional and superior piece of goods.

Chief among them is our Perfection Nougat Creme. The success of this product, a light, white, fine cream fondant has been exceptional yet entirely deserved. Not alone because it is a rare and original product but because of its remarkable assistance to confectioners large and small.

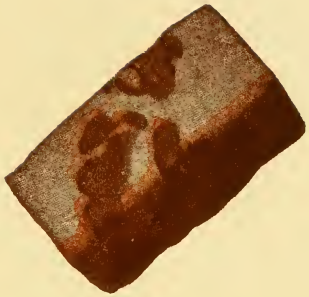
Made of the highest grade materials, absolutely pure, its use is an immediate guarantee of a quality piece. It is an economy because it saves time, labor and money. When Perfection Nougat Creme is used the necessity of a stock of eggs or egg albumen is eliminated.

The following formulas have each and every one been made and used successfully.

They have most of them been in use by manufacturing confectioners for several years and are highly prized.

The consistent use of Perfection Nougat Creme by hundreds of houses is tangible evidence that the successful production of any of the formulas which follow is greatly dependent upon its use—as indicated in the formulas.

These formulas cover a wide range of candy making and permit the production of seasonable goods of great variety.



Honey Nougat

A delicious velvet chewing nougat— made with Perfection Nougat Creme, flavored with walnut and honey, it reaches the pinnacle of the confectioners' art.

HONEY NOUGAT

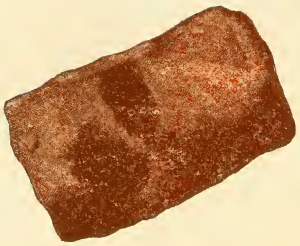
Formula

8 lbs. corn syrup
6 lbs. sugar
2 lbs. honey
½ lb. Acomo Cocoanut Butter

Water to dissolve; cook to 265°. Pour very slowly into 8 pounds Perfection Nougat Creme, stirring or heating all the time. Continue to beat for 15 minutes or until batch gets short. Add 4 pounds chopped walnuts or glazed fruits. Pour on slab or on wafer paper in trays cut to suit and wrap.

GLAZE ICING

Dissolve ½ oz. sheet gelatine in 1 quart hot water. Add ½ lb. Bon-Bon Cream and stir until thoroughly mixed. Add 4½ lbs. XXXX powdered sugar. Beat all together to a good stiff paste. Dip the Nougat. Lay it on a wire sieve to drain for a few minutes. Then place on wax paper laid in trays to dry. Pack to suit.



Glazed Fruit Nougat

GLAZED FRUIT NOUGAT

The fruit in this delicious confection adds to eating quality—the transparent glaze to its attractiveness and keeping Pineapple, Cherry, Citron, etc.—of course it is made of Perfection Nougat Creme.

Formula

Place 5 lbs. Perfection Nougat Creme in a kettle. Cook: 8 lbs. sugar, 4 lbs. corn syrup with water to dissolve, to 256°. Pour very slowly on the Nougat, stirring or beating all the time. Have one-half pound Acomo Cocoanut Butter melted with 3 pounds Bon-Bon Cream. Stir into the batch, continue to beat until batch gets short; add nut meats or fruits. Pour in trays lined with wafer paper. Cut to suit.

MARSHMALLOW EGGS, ICE CREAM CENTER FOR CHOCOLATES AND AS A CENTER FOR ANY FLUFFY PIECE YOU WISH TO MAKE

12 lbs. corn syrup
25 lbs. sugar

Water to dissolve. Cook to 244°. Add:

10 lbs. good bon bon cream
10 lbs. Perfection Nougat Creme

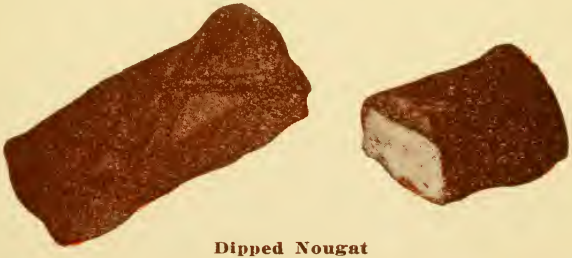
Stir the bon bon cream and Perfection Nougat Creme in the first batch, add a little heat and cast in large mould to suit.

Wrapped Pistachio Nougat

WRAPPED PISTACHIO NOUGAT

A big and popular seller to retailers and customers—adds to pound assortments and makes fine decoration—reaches its utmost perfection made with Perfection Nougat Creme.

Use the same formulas as for Honey Nougat, only use Pistachio Nuts in place of the walnuts.



Dipped Nougat

DIPPED NOUGAT

5 lbs. Perfection Nougat Creme, place in kettle but do not cook or beat, cook 10 lbs. corn syrup, 10 lbs. sugar, ½ lb. Acomo Cocoanut Butter with water to dissolve to 270°, pour very slowly into the Perfection Nougat Creme, beating or stirring all the time. Add nut meats or fruit to suit. Pour on slab, cut to suit requirements.

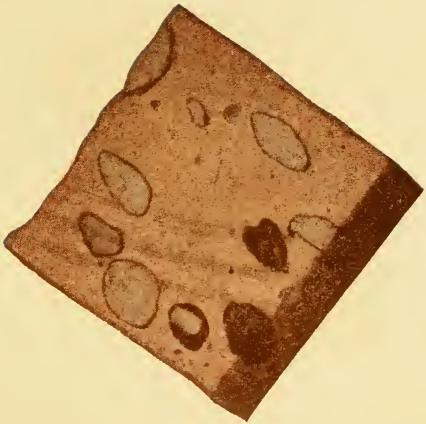
Cast Nougat Bars

CAST NOUGAT BARS A delicious, creamy fluff made with Perfection Nougat Creme for a center, encased in a chocolate shell. Big money and time savers and best eating nougat ever conceived.

Formula Remelt 25 lbs. Center Cream and add 10 lbs. Nougat Creme in the remelt. Cast in 5c bar shapes and let set over night in a dry room. In the morning the goods will have a firm crust and can be dipped in chocolate immediately.

FORMULA NOUGAT BAR Place 10 lbs. Perfection Nougat Creme in kettle or beater, cook 15 lbs. sugar, 7 lbs. corn syrup with water to dissolve to 265°. Pour very slowly into the Perfection Nougat Creme, stirring or beating all the time. Add vanilla and nut meats to suit, pour in trays lined with wafer paper, spread one inch thick, cut in oblong bars to weigh 2 ounces each.

WRAPPED PEANUT NOUGAT 4 lbs. sugar.
4 lbs. corn syrup
Cook to 259°; pour slowly over 3 lbs. of Nougat Creme; beat 10 to 15 minutes. Add 6 lbs. of chocolate and peanuts. Cut in oblong pieces to be dipped in chocolate or wrapped in wax paper.



Turkish Cream Nougat

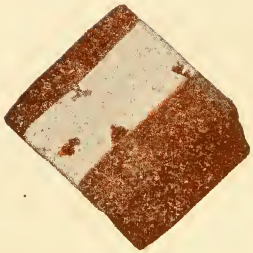
FORMULA FOR TURKISH CREAM NOUGAT

Place 10 lbs. Perfection Nougat Creme in kettle or beater. Cook 20 lbs. sugar, 6 lbs. corn syrup with water to dissolve to 265°. Pour very slowly on the Perfection Nougat Creme, stirring or beating all the time. Add vanilla flavor and nut meats or fruits to suit. Stir well, pour in boxes lined with waxed paper. To be sliced as sold; make vanilla, strawberry and chocolate 5c bars and wrap in wax paper.

SUGAR MINTS

10 lbs. sugar
½ teaspoonful cream of tartar
3 pints water

Place in clean kettle. Set on fire and bring to good boil; wash down sides of kettle with clean brush. Cook to 275°. Pour on greased slab. Add 2 lbs. Nougat Creme and work into the batch while cooling it to pull on the hook. Place on hook and as soon as batch gets started to pull well, add one pound of Fudge Cream. Pull batch till nice and light. Place on spinning table and spin out same as stick candy. Cut on buttercup cutter. Dust with XXXX sugar. When cold, pack in air tight tins or jars.



Vanilla Fudge Caramel

VANILLA FUDGE CARAMEL Top and Bottom

9 lbs. Jersey Caramel Creme
2 lbs. corn syrup
8 lbs. sugar
1½ lbs. Acomo Cocoanut Butter

Stir and cook to a good medium ball; add 5 lbs. cream fondant, pour 10 lbs. on slab for the bottom. Spread one-fourth inch thick.

CENTER

Place 5 lbs. Nougat Creme in kettle, cook 8 lbs. sugar, 3 lbs. corn syrup, 1½ lbs. Acomo Cocoanut Butter, cook to 256°, pour slowly on Perfection Nougat Creme, add 2 pounds cream fondant, 1 lb. raisins, 1 lb. currants, or nut meats. Pour on fudge batch. Roll down and let set a few minutes. Pour 10 lbs. vanilla batch for top.

POLAR WAVE

4 lbs. corn syrup
6 lbs. sugar
¼ lb. Acomo Cocoanut Butter.
1 qt. water

Cook to 246°; add:

3 lbs. cream fondant
2 lbs. Nougat Creme
½ lb. chopped nut meats

Stir till thoroughly mixed. Pour on table laid with wax paper. Spread as evenly as possible. Mark or cut in penny squares.

Perfection Karmel Nougat Roll

PERFECTION KARMEL NOUGAT ROLL

Jacket

5 lbs. sugar
5 lbs. corn syrup
5 lbs. Perfection Karmel Kreme
3 qts. cream
1½ lbs. Acomo cocoanut butter

Cook to medium ball.

Center

18 lbs. sugar
6 lbs. corn syrup

Cook to 268°. Beat into 8 pounds of Nougat Creme and add one pound of Acomo cocoanut butter. Cut the nougat in long strips and dip in the above hot caramel batch. Place on top of pecans and roll a little.

ITALIAN DELIGHTS

9 lbs. sugar
4 lbs. corn syrup
1 gal. cream

Cook to 244°. Two (2) lbs. of liquid chocolate; set off fire, add 4 lbs. of Nougat Creme and 6 lbs. of Bon Bon cream. Pour out on heavy wax paper; cut in oblong pieces.

Cream Fondant

CREAM FONDANT Place 85 lbs. sugar, 15 lbs. corn syrup, 1 oz. cream of tartar, 3 gals. water in kettle, start steam or set kettle on fire. When batch starts to boil, put on steamer cover made size of kettle. Let batch steam down 5 minutes, remove cover and wash down sides of kettle with a clean brush wet with water to allay any possible chance of grain. Place thermometer in batch and cook to 244° or to suit your requirements. Pour on clean slab, sprinkle top with a little water, let get almost cold, start to stir, or if using machine, place in same and beat. Run in tubs and cover with damp cloth to mellow down for a few hours, when it is ready for use.

BOB OR CONSERVE Place in kettle: 20 lbs. corn syrup, 30 lbs. sugar, 1 teaspoonful cream of tartar, 1 gal. water. Cook to 232° or to suit your requirements. Use same instructions for cooking as cream fondant. Add 100 lbs. of the above cream fondant and 40 lbs. Perfection Nougat Creme. Stir well till thoroughly mixed. Cast to suit.

WHIPPED CREAM CENTERS Cook the bob or conserve, add 100 lbs. of the cream fondant and 40 lbs. Perfection Nougat Creme. Stir well till thoroughly mixed. Bring to a good medium heat and cast in large mould. Can be dipped in from 3 to 4 hours if necessary.

MARASCHINO CHERRY NOUGAT CREME CENTER Proceed as for whipped cream centers, using same cream fondant and bob or conserve. Cast a small portion of the cream in a large round mould. Have a maraschino cherry placed on the cream. Then cast the mould full of cream, so as to completely cover the cherry. Dip in a good coating. These centers will crust in from three to four hours and must be dipped the same day they are made if possible.

Hand Roll

HAND ROLL
Made with the use of Perfection Nougat Creme

30 lbs. A sugar
1½ teaspoonfuls of cream of tartar.
Water to dissolve. Cook to 243° or to suit your requirements. Pour on clean slab; let get cold; start to beat or stir.

When batch gets white and starts to show good grain, add 4 lbs. Perfection Nougat Creme on batch and work to a good set. Cover with damp cloth. Let mellow down for one hour. Work up with hands. Flavor and color to suit. Roll out the size desired and dip in good coating.

Hand Roll Fluff

HAND ROLL FLUFF

10 lbs A sugar
½ teaspoonful cream tartar
½ gallon water

Place on fire and cook to 238°. Pour on clean slab. Let set until almost cold. Place four (4) pounds of Perfection Nougat Creme on batch and start to stir or beat. Continue until batch sets up in a firm mass. Cover with a damp cloth for one hour, work up with the hands. Color and flavor to suit, roll in small pieces. Dip in chocolate.

Nougat Fudge

NOUGAT FUDGE A flavory piece of Nougat made with Perfection Nougat Creme and filled with nut meats. Attractive to taste and looks good in box of assorted goodies.

Formula

10 lbs. corn syrup
15 lbs. sugar
8 lbs. Jersey Caramel Creme
1 lb. Acomo cocoanut butter.

Water to dissolve, stir and cook to a good hard ball. Set off fire or take out of steam kettle. Add: 8 lbs. bon bon cream, 4 lbs. black walnuts or any nut meats you wish to use. Add 5 lbs. Perfection Nougat Creme.
Stir well until thoroughly mixed. Pour on slab laid with waxed paper. Use ⅝ inch bars. Cut in squares to pack in pails.

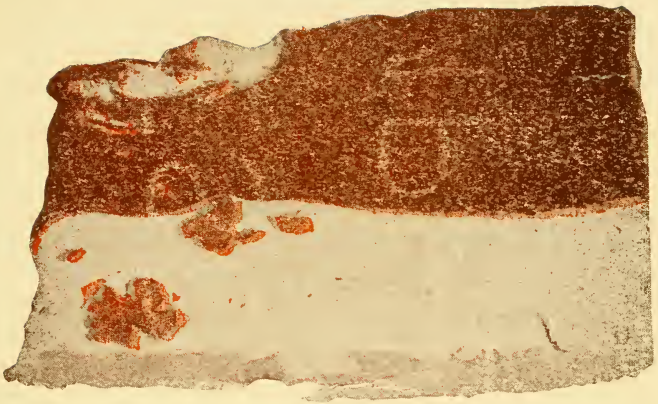
CREAM BARS OR SQUARES

6 lbs. corn syrup
10 lbs. sugar
½ lb. Acomo cocoanut butter
½ gal. water

Cook to 244°. Add:

3 lbs. cream fondant
3 lbs. Perfection Nougat Creme
3 lbs. roasted peanuts.

Stir till thoroughly mixed. Pour on table laid with wax paper. Use ½-inch bars. Spread as evenly as possible. Smooth down the top with rolling pin. Cut in bars or squares.



Turkish Nougat

TURKISH NOUGAT Chocolate and Vanilla Layer

Place 8 lbs. Perfection Nougat Creme in kettle.
Place 18 lbs. sugar
6 lbs. corn syrup
1 gal. water

in kettle. Cook to 265°. Pour slowly over the 8 lbs. Perfection Nougat Creme, stirring all the time. Beat for 15 to 20 minutes till batch gets short. Have 1 lb. Acomo Cocoanut Butter shaved in fine pieces and mix through batch thoroughly. Add nut meats or fruits to suit. Pour one-half of the batch in tray lined with wax paper; spread one inch thick. Add 1½ lbs. Cocoa powder or liquid chocolate to remaining one-half of the batch. Pour on the white part, spread as evenly as possible. When cold slice with knife as sold, or cut in bars and dip in chocolate.

6 lbs. sugar
8 lbs. corn syrup

Cook to 290°; add 6½ lbs. honey, pour slowly over 5 pounds of Nougat Creme, beat 15 minutes, pour out on a slab and cut in nougatine shapes and dip in chocolate.

SLICED COCOANUT SQUARES

8 lbs. corn syrup
12 lbs. sugar
½ lb. Acomo cocoanut butter
½ gal. water

Place in kettle. Set on fire and cook to 246°. Add:

6 lbs. cream fondant
2 lbs. Nougat Creme
4 lbs. sliced cocoanut

Stir till thoroughly mixed. Pour on table laid with wax paper. Use ⅝-inch bars. Spread as evenly as possible. When cold cut in ¾-inch squares. Pack in pails; or can be spread ½ inch thick and cut in 1¼-inch squares. Pack 100 count in 5 lb. box. Make colors white, pink and maple.

FRENCH COCOANUT KISSES

5 lbs. sugar, No. 14
1 lb. corn syrup
1 lb. Perfection Karmel Kreme
1 pint water

Cook to 240°. Add:

3 lbs. cream fondant
2 lbs. shred cocoanut
2 lbs. Nougat Creme

Stir till thoroughly mixed. Spoon out on wax paper, in puff or kiss shape.

LOAF CREAM

6 lbs. sugar
2 lbs. corn syrup
2 pints sweet cream

Bring to good boil. Add 2 pints more of sweet cream. Cook to 240° Add 5 lbs. cream fondant, 1½ lbs. pecan pieces, 2 lbs. Nougat Creme. Stir till thoroughly mixed, and to get the heat out. Pour in box lined with wax paper. Let set until cold. Melt 3 lbs. glaze bon bon cream till dissolved. Add ½ lb. Nougat Creme. Bring to good medium heat. Take a small knife and ice in the same manner as for cake on all sides of the loaf. When dry slice as sold.

LOAF CREAM CHERRY

Same as above, only use glaze cherries, chopped fine in place of nut meats and ice with pink colored cream.

Cardinal Patties

CARDINAL PATTIES

A soft flowing center made with Perfection Nougat Creme, dipped in cardinal, green, pink or white bon bon cream—attractive both to eye and palate.

Formula

Re-melt 6 lbs. center cream, cook to about 233° and add 3 lbs. Perfection Nougat Creme. Cast in pattie shape moulds and let set in dry room over night. Manufacturers without a dry room should let the patties stand 24 hours. Dip in bon bon cream, color to suit.

FRAPPE SQUARES

5 lbs. corn syrup
15 lbs. sugar

Cook to 260 to 265°; beat into 10 lbs. of Nougat Creme; beat short 15 to 20 minutes. Then add walnuts or pecans. Pour out on slab quarter of an inch thick and mark in squares. This piece can be made chocolate, pink and white.

CHEW NOUGAT

Place 5 lbs. Nougat Creme in kettle.
Cook:
10 lbs. sugar
10 lbs. corn syrup
1 qt. water

to 278°. Pour very slowly into the Nougat Creme, stirring all the time. Add ½ lb. Acomo cocoanut butter. When well mixed, pour on greased slab. Break as sold.

Sea Foam, Kisses, Etc.

FORMULA FOR SEA FOAM, KISSES, NEWPORTS, DIVINITY, ETC.

5 lbs. sugar
2 lbs. corn syrup
Water to dissolve. Cook to 246°. Add:
2 lbs. bon bon cream
3 lbs. Perfection Nougat Creme
Stir well together, add nut meats, cocoanut or fruits to suit. Spoon out on wax paper in kiss shape, using spoon and fork.

MAPLE NUT PUFFS

Follow same instructions, adding two pounds maple sugar and a little sugar color to bring out color.

CHOCOLATE FRAPPE KISSES

5 lbs. bon bon cream
2 oz. glycerine

Melt till good and hot. Add ½ lb. cocoa, 1½ lbs. pecan pieces, 1 lb. Perfection Nougat Creme. Stir till well mixed. Spoon out on wax paper in kiss shape.

Sea Foam Kiss

SEA FOAM KISS

5 lbs. sugar
½ lb. corn syrup
1 pint water

Cook to 248°. Let cool for ten minutes. Add 3 lbs. Nougat Creme. Stir or beat till batch gets stiff and shows good grain. Add nut meats or fruits and cocoanut as desired. Spoon out on wax paper in kiss shape; when dry pack in boxes.

CREAM SQUARES OR BARS MADE WITH THE USE OF PERFECTION NOUGAT CREME

6 lbs. corn syrup
10 lbs. sugar
½ lb. Acomo cocoanut butter
Water to dissolve. Cook to 244°. Set off fire or pour out of steam kettle. Add 4 lbs. cream fondant, 3 lbs. Perfection Nougat Creme.

Stir till thoroughly mixed. Add nut meats or fruits and flavor to suit. Pour on table or slabs lined with wax paper. Use ½ inch bars. Cut in squares or bars size to suit.

CHERRY CREAM SQUARES

Use the above formula, only add 3 lbs. glaze cherries chopped fine, color light pink and add cherry flavor. Finish as above.

MAPLE PUFFS

4 lbs. sugar
2 lbs. maple sugar
1½ lbs. corn syrup
1 qt. water

Place in kettle, and cook to 242°. Add 3 lbs. bon bon cream, 2½ lbs. Nougat Creme, 2½ lbs. pecan pieces.
A little burnt sugar color to bring out the maple color; one teaspoonful maple extract. Stir well together. Spoon out on wax paper in cream kiss shape. Let batch set until quite stiff before spooning out.

LOZENGES

Soak ½ lb. gum tragacanth in one gallon water over night. Make a bay of XXXX powdered sugar; add 10 lbs. corn syrup, strain the gum tragacanth and add; mix to a light dough with the XXXX sugar; add 5 lbs. Nougat Creme and 3 lbs. cream fondant. Mix to good stiff dough with XXXX sugar. Roll out thin and cut in sizes to suit. Make colors and flavors as desired.

MEXICAN PENOCHIES

4 lbs. No. 14 sugar
2 lbs. maple sugar
1½ lbs. corn syrup
2 lbs. Perfection Karmel Kreme
1 qt. water
½ lb. Acomo Cocoanut Butter

Place all in kettle and cook to 242°. Add 4 lbs. cream fondant. Stir till mixed; add 3 lbs. pecan pieces, 2 lbs. Nougat Creme. Mix well and spoon out on wax paper and flatten out about the size of a dollar. Allow to set till cold; pack in boxes.

MOLASSES COCOANUT PUFF

5 lbs. sugar
1 lb. corn syrup
1 pint molasses
2 lbs. Perfection Karmel Kreme
1 pint water
Stir and cook to 240°. Add:
3 lbs. bon bon cream
2 lbs. Nougat Creme
2 lbs. long thread cocoanut

Stir well to get the heat out. When batch is nice and creamy and gets stiff, spoon out on waxed paper in kiss shape.

PERFECTION KARMEL KREME

PERHAPS equal in importance to Perfection Nougat Creme is Perfection Karmel Kreme. It should be borne in mind that this product is not in any way to be compared to a caramel paste or cheap filler. Neither does it contain starch or flour.

Perfection Karmel Kreme *does* contain a very large percentage of special grade milk and cream, therefore being thus rich in butterfat a creamy and rich piece of goods is absolutely assured and of the highest quality.

Perfection Karmel Kreme is an original and distinctive product and as such when used in the following formulas and in the numerous ways directed imparts an individuality and richness and that different taste impossible to obtain by the use of other or substitute ingredients.

The item of labor and time is important from the standpoint of cost and profit, therefore in as much as Perfection Karmel Kreme saves valuable time and labor it saves money. That point alone is important but when coupled with the assurance of a superior piece of goods at no increase in cost uniformity and the possibility of a wide range not only of caramels but other pieces from this one product, it should instantly commend itself to the discriminating and progressive Candy man as an absolute necessity.

The following Perfection Karmel Kreme formulas have each a distinct value and have proven exceptionally successful wherever introduced.

Karmel Kreme Cast Caramels

INSTRUCTIONS FOR USING PERFECTION KARMEL KREME CAST CARAMELS

4 lbs. corn syrup
4 lbs. sugar
½ lb. Acomo cocoanut butter
½ gal. evaporated condensed milk or 1 gal. sweet cream
10 lbs. Perfection Karmel Kreme
1 oz. vanilla flavor
1 teaspoonful salt

Place the sugar, corn syrup and Acomo cocoanut butter with 1 quart of the evaporated condensed milk in kettle. Bring to good boil. Add the remaining 3 quarts of evaporated condensed milk slowly. Stir and cook to good soft ball. Add the Perfection Karmel Kreme slowly. Try and keep the boil in batch, stir and cook to good soft ball. Add flavor and salt. When mixed through thoroughly cast in starch.

Note: Caramels made to cast do not need to be cooked as high as slab caramels to obtain the best results. Caramels cooked from Perfection Karmel Kreme do not need to be cooked as high as caramels made from other materials. Perfection Karmel Kreme cast caramels can be made uniform the year 'round, summer and winter, always soft and deliciously "chewy."

Chocolate Dipped Cast Caramel

A FINE CHOCOLATE DIPPED CAST CARAMEL

3 lbs. corn syrup
3 lbs. sugar
½ lb. Acomo cocoanut butter
½ gal. sweet cream
12 lbs. Perfection Karmel Kreme
1 oz. vanilla flavor
1 teaspoonful of salt

Place the sugar, corn syrup and Acomo cocoanut butter with one quart of cream in kettle. Bring to good boil. Add the remaining quart of sweet cream slowly. Stir and cook to good soft ball.
Add Perfection Karmel Kreme slowly. Try to keep the boil in batch, stir and cook to good soft ball. Add the flavor and salt. When mixed thoroughly, cast in starch.

A FIRST-CLASS UNWRAPPED PAN CARAMEL

This product will make a first-class unwrapped pan caramel without additional ingredients. When cooking with coke or gas fire, add when starting a handful of corn syrup, then add the desired amount of Perfection Karmel Kreme you wish to cook. Place the kettle over a slow fire when starting. Cook 25 to 30 pound batches. This will make a fine light colored caramel.
Stir the Karmel Kreme continually from the time you place it in the kettle until same is cooked to the desired degree, which should be a good medium ball in cool weather and a hard ball in hot weather. Test in water of medium temperature.

Unwrapped Caramel

AN EXTRA FINE UNWRAPPED CARAMEL

4 lbs. sugar
2 lbs. corn syrup
½ gal. cream
½ lb. good butter
10 lbs. Perfection Karmel Kreme

Place the sugar and corn syrup and one quart of cream in kettle. Bring to a boil, add the remaining three quarts of cream slowly and cook to a good thread. Add the Perfection Karmel Kreme. Stir and cook to a good medium ball. Add butter just before taking batch out of kettle.

A GOOD WRAPPED CARAMEL

15 lbs. Perfection Karmel Kreme
8 lbs. corn syrup
5 lbs. sugar

Stir the sugar and corn syrup until thoroughly mixed, then add the Perfection Karmel Kreme.

A VERY FINE UNWRAPPED PAN CARAMEL

30 lbs. Perfection Karmel Kreme
1 gal. 22% cream
3 lbs. corn syrup
3 lbs. sugar

Finish as in above formula.

CARAMELS

5 lbs. sugar
4 lbs. corn syrup
1 gal. 22% cream

Cook to a thread; add 4 to 6 lbs. of Perfection Karmel Kreme and cook to medium ball; add ½ lb. of butter and bring back to medium ball.

15 lbs. Perfection Karmel Kreme
8 lbs. corn syrup
8 lbs. scrap or sugar

THIS FORMULA MAKES A GOOD DIPPED CARAMEL

Stir the corn syrup and scrap until thoroughly melted, then add the Perfection Karmel Kreme. We advise using 1 lb. Mazetta Creme to each 10 lbs. of caramels, as well as all other goods that have any chewing quality, including taffies, nougats, fudges, kisses, etc.

When using Mazetta Creme, cook the batch one or two degrees higher than you would otherwise. Set the kettle off fire or shut off steam, then add the Mazetta. Stir until thoroughly mixed.

Salt Water Kiss

SALT WATER KISS

15 lbs. corn syrup
5 lbs. sugar
½ lb. Acomo Cocoanut Butter
½ lb. butter
4 lbs. Nougat Creme
3 lbs. Perfection Karmel Kreme
1 qt. water, 1 tablespoon salt.

Place corn syrup, sugar and water in kettle and bring to good boil. Add the Acomo and Perfection Karmel Kreme, stir and cook to 264°. Add the butter, let boil through, set off fire and add the Nougat Creme; when mixed through, pour on slab. When cold enough to handle, pull well on hook. Spin out in kiss size, run through lump machine. Wrap in wax paper. Cut to weigh 66 to lb. Make different colors and flavors.

EGG NOGG KISS

Follow same formula and instructions as for Salt Water Kiss, only add 2 lbs. Nougat Creme and four (4) lbs. Egg Nogg Creme, after the batch is cooked.

MOLASSES KISSES

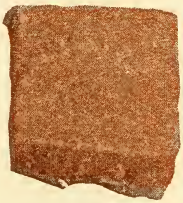
35 lbs. corn syrup
10 lbs. granulated sugar
10 lbs. New Orleans sugar
1 lb. Acomo Cocoanut Butter
1 qt. Molasses
5 lbs. Perfection Karmel Kreme
5 lbs. Mazetta Creme

Cook sugar and corn syrup to good hard ball. Add Acomo Cocoanut butter, molasses and Perfection Karmel Kreme. Bring to good stiff crack; set off and stir in the Mazetta after boil leaves batch. Pour on slab when cool, pull well on hook or machine. If a white piece of goods is desired leave out the molasses.

BUTTER SCOTCH KISS

15 lbs. Mallo Scotch
3 lbs. Perfection Karmel Kreme
½ lb. butter

Stir and cook to 256°. Set off and stir in four (4) lbs. Nougat Creme. Pour on slab. When cold enough to handle, pull well on hook. Finish as Salt Water Kisses. Use a few drops good lemon flavor.



Fudge

FUDGE

8 lbs. sugar
2 lbs. corn syrup
4 lbs. Perfection Karmel Kreme
1 qt. water.

Stir and cook to 236°. Let cool for ten minutes. Stir till a good grain starts and batch commences to get heavy. Add one pound of Nougat Creme. When well mixed, pour on slab or table laid with wax paper. Use ½-inch bars and spread as evenly as possible. Cut in squares or cubes.
For chocolate fudge follow the above instructions, only add ¾ pound of cocoa or bitter chocolate.

FUDGE OR ITALIAN CREAM

6 lbs. corn syrup
5 lbs. New Orleans sugar
5 lbs. C. or No. 13 light brown sugar
10 lbs. Perfection Karmel Kreme

Stir and cook to good medium ball, or 243° on gauge, set off fire or take out of steam kettle. Add 8 lbs. cream fondant. Stir well until heat is partly out. Pour on slab laid with wax paper. Use ½ inch bars.

CARAMEL CREAM ROLLS

3 lbs. corn syrup
3 lbs. sugar
1 gal. sweet cream
10 lbs. Perfection Karmel Kreme
½ lb. Acomo Cocoanut Butter

Place the sugar, corn syrup and Acomo Cocoanut Butter in kettle; add one quart of the sweet cream, bring to good boil. Add the remaining cream slowly. Cook to good ball. Add the Karmel Kreme. Stir and cook to good medium ball. Pour on greased slab. Spread one-half inch thick.

Center

7 lbs. corn syrup
10 lbs. sugar
½ lb. Acomo
1 qt. water

Cook to 248°; add:

3 lbs. Perfection Nougat Creme
10 lbs. cream fondant

Stir till good and thick. Pour on slab. Let set till cold enough to handle. Knead up with the hands to break the set. Form in round piece; cut off enough of the caramel batch to make a jacket. Place the cream batch in the center and fold the caramel around it. Spin out same as stick candy in ¾-inch sticks. When set cut in ¾-inch lengths. Place in pans.

FUDGE CREAM

For use in all fudge goods or any piece of candy that a short cream is desired.

20 lbs. sugar
7 lbs. corn syrup
1 gal. water

Place on fire. Follow instructions for cooking cream fondant. Cook to 243°. Pour on clean slab. Beat almost cold.

MAPLE FUDGE

5 lbs. No. 14 sugar
5 lbs. white sugar
6 lbs. Perfection Karmel Kreme
1 qt. sweet cream
1 qt. water
1 teaspoonful salt
1 lb. Perfection Nougat Creme

Cook the sugar, cream and water to 236°. Add the caramel cream and cook to 236° again. Set off the fire and add the Nougat Creme. Let set for 10 to 20 minutes to cool. Add the salt and a little maple flavor. Stir again the sides of the kettle to start a good grain. When batch commences to get stiff pour on slab laid with wax paper. When cold cut to suit.

FUDGE OR ITALIAN CREAM

3 lbs. corn syrup
6 lbs. sugar
5 lbs. Perfection Karmel Kreme
½ lb. Acomo Cocoanut Butter
1 pint water

Place in kettle. Set on fire; stir and cook to good medium ball or 242°. Set off fire. Add 3 lbs. Fudge Creme; ½ lb. Nougat Creme. Stir well to get the heat out. When well mixed, pour on slab or table laid with wax paper. Use ½-inch bars. When cold cut in penny squares.

FRENCH CHEWING CANDY

7 lbs. sugar
4 lbs. corn syrup
1 qt. water
½ lb. butter
2 lbs. Perfection Karmel Kreme
1½ lbs. Nougat Creme
2 sheets of gelatine, which have been soaked in just enough water to cover.

Place the sugar, corn syrup and water in kettle. Set on fire and bring to good boil. Wash down sides of kettle and cook to 280°. Set off fire, add the butter, Perfection Karmel Kreme and gelatine. Pour on greased slab, add the Nougat Creme. When cool enough to handle, pull on hook. Add the Fudge Cream while pulling; add ½ ounce vanilla and ½ teaspoonful root beer extract. Continue to pull till nice and light. Place on cold slab and form in flat piece. Break as sold.

MOLASSES TAFFY

6 lbs. sugar
4 lbs. corn syrup
½ gal. molasses
½ lb. butter
2 lbs. Perfection Karmel Kreme
1½ lbs. Nougat Creme
1 pint water
1 lb. Fudge Cream
½ teaspoonful salt

Place the sugar, corn syrup and water in kettle. Bring to good boil. Add the molasses; stir and cook to 260°. Add the Perfection Karmel Kreme, butter and salt. Cook to 262°. Pour on slab. Add the Nougat Creme; mix in while cooling. When cold enough to handle, pull on the hook. When partly pulled place the Fudge Cream on batch and pull till nice and light. Place on slab or table and form in flat piece to be broken as sold.

PECAN NUT FUDGE

5 lbs. No. 14 sugar
5 lbs. white sugar
5 lbs. corn syrup
½ lb. Acomo cocoanut butter
6 lbs. Perfection Karmel Kreme
½ gal. water

Place on fire and cook to good medium ball. Set off and add:

5 lbs. cream fondant
2 lbs. pecan pieces
2 lbs. Nougat Creme

Stir till thoroughly mixed. Pour on slab laid with wax paper. Use ½-inch bars. When cold cut in penny squares. Pack in boxes, 100 count.

BUTTER CREAMS

16 lbs. sugar
8 lbs. corn syrup
½ gal. water; cook to 244°, add:
4 lbs. Perfection Karmel Kreme
4 lbs. bon bon cream
4 lbs. Nougat Creme.

Stir till thoroughly mixed; cast in starch using small moulds. Make colors and flavors to suit.

LADY CARAMELS

5 lbs. corn syrup
7 lbs. sugar
½ lb. Acomo cocoanut butter
½ gal. sweet cream
15 lbs. Perfection Karmel Kreme
1 teaspoonful salt

Place corn syrup, sugar, Acomo and one quart of sweet cream in kettle. Place on fire and bring to good boil. Add the remaining quart of sweet cream slowly. Stir and cook to good soft ball. Add the Perfection Karmel Kreme and salt. Cook to good medium ball. Set off and add 3 lbs. bon bon cream. Stir till well mixed. Add one pound Nougat Creme. When well mixed, pour on greased slab. Use ⅝-inch bars. Cut in oblong pieces. Add nut meats or fruits as desired.

MARSHMALLOW ROLL
Caramel Part

5 lbs. sugar
4 lbs. corn syrup
1 gal. sweet cream
½ lb. Acomo cocoanut butter
10 lbs. Perfection Karmel Kreme
1 teaspoonful salt

Place the sugar, corn syrup and Acomo, 1 qt. sweet cream in kettle. Bring to good boil. Add the remaining sweet cream slowly. Stir and cook to soft ball. Add the salt and Perfection Karmel Kreme. Stir and cook to good medium ball. Pour on greased slab. Spread ¼ inch thick. When cold dampen a small part and place a marshmallow sheet on same. Roll up same as a jelly-roll cake. Spin out carefully till ¾ inch thick. Cut ¾ inch long. Wrap in wax paper.

MEXICAN KISSES

4 lbs. No. 14 sugar
½ lb. corn syrup
2 lbs. Perfection Karmel Kreme
¼ lb. Acomo Cocoanut Butter
1 qt. water

Place on fire and cook to 238°, add:

2 lbs. cream fondant
1 lb. Nougat Creme
2 lbs. pecan pieces

Stir till thoroughly mixed. Spoon out on wax paper in kiss shape.

Dixie Cream Peanut

DIXIE CREAM PEANUT

10 lbs. sugar
3 lbs. corn syrup
½ gal. water

Place in kettle and bring to good heavy boil. Add 4 lbs. No. 1 Spanish peanuts, raw, and stir and cook till peanuts are roasted or to 280°. Add:

4 lbs. Perfection Karmel Kreme

Stir through batch, but do not boil. Add:

4 lbs. cream fondant
2 lbs. Nougat

Stir till well mixed. Pour on slab laid with wax paper. Use ½-inch bars spread as evenly as possible. When cold mark with roller cutter 1 inch square. Break as sold. This makes a dandy summer piece of goods.

OPERA CREAM LOAF

5 lbs. sugar
½ lb. corn syrup
2 lbs. Perfection Karmel Kreme
1 qt. water

Cook to 240°. Pour on cream slab; add 1½ lbs. walnut pieces, 2 lbs. Nougat Creme. Start to stir or cream at once when batch is worked to set, form in loaf 2 inches thick, 3 inches wide; cut in slices. Dip in chocolate to sell as 5c pieces.

PERFECTION CREAM BARS
Bottom

4 lbs. corn syrup
6 lbs. sugar
5 lbs. Perfection Karmel Kreme
½ lb. Acomo cocoanut butter

Place on fire. Stir and cook to good medium ball. Set off and add 5 lbs. cream fondant. Color and flavor chocolate by using ½ lb. cocoa. When well mixed, pour on slab laid with wax paper. Use ⅝-inch bars. Spread ¼ inch thick. Make center as follows:

5 lbs. corn syrup
7 lbs. sugar
½ lb. Acomo cocoanut butter
1 qt. water

Cook to 246°. Add:

8 lbs. cream fondant
3 lbs. Nougat Creme
2 lbs. walnut pieces

Stir till thoroughly mixed. Pour on the chocolate bottom. Spread even. Let set until cold.

Make a top by the same formula as for chocolate bottom, only color nice maple. When ready to pour, spread on the cream center ¼ inch thick. When cold, cut in bars or squares.

BUTTER SCOTCH SUCKERS

5 lbs. white sugar
5 lbs. No. 14 sugar
5 lbs. corn syrup
½ gal. water
4 lbs. Perfection Karmel Kreme
½ lb. butter
1 teaspoonful salt

Place sugar, corn syrup and water in clean kettle. Cook to 280°. Add the Perfection Karmel Kreme slowly. Stir all the time to keep same from scorching. Add the butter and salt. Cook to 270°. Add 2 teaspoonfuls vanilla. Pour on slab and when cold enough to handle spin out and run through lump machine. Have girls stick suckers stick in each one. Press flat and wrap in wax paper.

PERFECTION KARMEL NOUGAT ROLL No. 2

8 lbs. sugar
2 lbs. corn syrup
3 lbs. Perfection Karmel Kreme
½ lb. Acomo cocoanut butter
½ lb. butter
1 teaspoonful salt
1 qt. water

Place sugar, corn syrup, Acomo and water in kettle. Bring to good boil. Add the Perfection Karmel Kreme, butter and salt; stir and cook to 244°. Pour on cream slab; add 2 lbs. Nougat Creme and cream at once. When set, work out with the hands same as dough.

Jacket

8 lbs. sugar
3 lbs. corn syrup
4 lbs. Perfection Karmel Kreme
1 lb. butter
½ pt. molasses
1 qt. water

Cook to 250°. Pour on slab. When cold enough to handle place the cream batch on top and roll up same as jelly roll spin.

MAZETTA

IN order to provide for every demand we perfected Mazetta Creme. It is built up on the same high grade principles which characterize all White-Stokes products. Based upon our wide-spread knowledge of the demands and requirements of the confectionery trade Mazetta is supplied for use in grades of goods of quality, purity and volume production.

Mazetta Creme is a sweet white mellow fondant made of only the finest and purest materials. It has come into wide use because of the ease of using it and the small item of labor and time consumed.

The products resulting from the use of Mazetta Creme are characterized by a richness and creaminess and texture perhaps only obtainable through the use of this product.

It immediately commends itself to the confectioner because it eliminates so many operations hitherto necessary by the old method in making cream goods.

A reference to any of the following formulas should immediatly impress the manufacturer with the possibilities and saving both in labor and money in the use of Mazetta Creme.

INSTRUCTIONS FOR MAKING CREAM FONDANTS

Place the desired amount of sugar and corn syrup in kettle with water to dissolve; stir till batch starts to boil. Place steamer or cover over kettle for about 5 minutes. Take off and wash down sides of kettle with a clean brush wet with water. Place gauge in batch, cook to desired degree. Pour on clean slab sprinkled with a little water. Sprinkle a little water on top of batch to allay the grain. Let set till almost cold, stir with spades till batch sets in a firm mass, or if using Ball Beater, start machine. If using a Dillon or Werner Beater, place batch in hopper or cooler. When cold enough to beat, run batch through machine into tubs. Cover with a damp cloth and let mellow for 4 or 5 hours when it is ready to use.

INSTRUCTIONS FOR MELTING CREAM FONDANTS WHEN USING MAZETTA CREME

For Starch Run Centers: When remelting the cream for casting use steam kettle or hot water bath and stir constantly until partly melted, then add the Mazetta Creme. Melt slowly while remelting and stir continually until both are thoroughly mixed. Overheating when remelting destroys the fine qualities of Mazetta Creme as well as causing the cream to become grainy. A pure sugar syrup or white corn syrup may be added for thinning the cream in the event it becomes too thick for casting. The batch should be well stirred when the syrup or corn syrup is added. If you use a Ball or Dayton Beater, add the Mazetta Creme when the cream is cool enough to start stirring. If a Cylinder Beater is used, add the Mazetta Creme when the cream is being remelted.

FOR HAND-ROLLED CREAMS

Pour the batch on the slab and let it cool until almost cold before stirring or beating, then add the Mazetta Creme. Beat or stir until the batch is finished. Never mix in any of the half-stirred cream, as it will cause the centers to leak and sour. The above instructions will also answer for a Ball Beater.

Chocolate Creams

VERY FINE CHOCOLATE CREAMS

45 lbs. sugar
8 lbs. corn syrup
1 oz. cream tartar.

Cook to 242° or to suit your requirements. Add 10 lbs. of Mazetta Creme. Follow cast cream instructions.

SOFT CENTER CHOCOLATE WHIPPED CREAMS

36 lbs. sugar
12 lbs. corn syrup, water to dissolve

Cook to 240° or to suit your requirements.

Beat above almost cold. Just before starting beater dissolve two teaspoonfuls cream of tartar in 8 ounces of glycerine and add to the above before heating. Beat the batch until it is good and smooth. Place in melting kettle and after batch is warm enough to stir add 10 lbs. Mazetta Creme. Stir constantly and do not overheat. Cast in starch and let stand over night.

CHOCOLATE CREAMS

40 lbs. sugar
1 teaspoonful cream of tartar
10 lbs. corn syrup

Cook to 240° or to suit your requirements. Add 8 lbs. Mazetta Creme. Follow cast cream instructions.

CHOCOLATE CREAMS (For pail goods)

30 lbs. sugar
17 lbs. corn syrup

Cook to 241° or to suit your requirements. In remelting add 5 lbs. Mazetta Creme. Follow cast cream instructions.

INSTRUCTIONS FOR USING BOB OR CONSERVE FOR MELTING CREAM FONDANTS

By using a Bob or Conserve in remelting it is possible to make different centers, by using one cream fondant as a stock cream, and does away with the problem of having different kinds of fondants always in stock. Cream centers made by this method will be smoother and much easier handled, taking much less time and labor than by melting the fondants by themselves, also does away with the manufacturing of as much Cream Fondant as the other method, your Bob or Conserve being one-third of your batch, the cream will be more uniform, as the heat of the batch is about right for casting from the heat of Bob or Conserve, which is added while hot. The following formulas will explain this method:

Stock Cream Fondant

STOCK CREAM FONDANT No. 1

45 lbs. sugar
8 lbs. corn syrup
1½ gals. water

Follow instructions for making cream fondants, cook to 242° or to suit your requirements. Pour on slab and let get almost cold. Beat and run in tubs. Let set for 6 to 12 hours, when it is ready for use.

BOB OR CONSERVE No. 1

7 lbs. corn syrup
15 lbs. sugar
½ gal. water
½ teaspoonful cream of tartar

Follow instructions for cooking cream fondant, cook to 232°. Cook the Bob or Conserve, add the cream fondant, and when partly mixed add 12 lbs. Mazetta Creme. Stir till thoroughly mixed. Test with finger and if good blood heat cast. If batch is too thick, add a little more heat to thin, if still too thick to cast readily, cook the Bob or Conserve two degrees lower. Next time should you be slow in casting, you can warm up batch without hurting it. Any of the above formulas will make a very fine flowing center.

FOR MEDIUM PRICED CENTERS

Bob or Conserve:
10 lbs. corn syrup
13 lbs. sugar
½ gal. water

Cook to 232°. Pour over 50 lbs. stock cream fondant No. 1. Proceed as Bob or Conserve No. 1. Add 10 lbs. Mazetta Creme. Bring to good medium heat and cast.

CHEAP CENTERS

Bob or Conserve:
15 lbs. corn syrup
10 lbs. sugar
½ gal. water

Cook to 234°, or your requirements. Pour over 50 lbs. stock cream No. 1. Proceed as Bob or Conserve No. 1. Add 10 lbs. Mazetta Creme. Bring to good medium heat and cast.

CHEAP CENTERS USING BOB OR CONSERVE

No. 3 Cream Fondant for Pail Goods.
26 lbs. corn syrup
40 lbs. sugar
2 gals. water

Cook to 244° or to suit your requirements. Finish as No. 1.

BOB OR CONSERVE

10 lbs. corn syrup
13 lbs. sugar
Water to dissolve

Cook to 234° or to suit your requirements. Add 50 lbs. of the above cream fondant, 10 lbs. Mazetta. Finish as No. 1.

FRUIT PULP FOR STARCH RUN CENTERS

Melt down a batch of cream using No. 1 Stock Cream, and Bob or Conserve to every 20 lbs. of batch add 1½ lbs. Fruit pulp and enough Citric Fruit Acid to suit taste. To every 100 lbs. of batch, add 15 lbs. Mazetta Creme. Add Mazetta Creme after the Fruit Pulp. Advise dry Citric Fruit Acid powdered.

HAND ROLL INSTRUCTIONS Hand Roll Chocolate Creams No. 1

30 lbs. A sugar
1½ teaspoonful cream of tartar
1 teaspoonful acetic acid
Water to dissolve. Cook to 243° or to suit your requirements. Pour on clean slab, let get cold, start to beat or stir when batch gets white and starts to show good grain. Put 4 lbs. Mazetta on batch and work to good set. Cover with damp cloth, let mellow down for one hour. Work up with hands, flavor and color to suit. Roll out size desired and dip in good coating.

HAND ROLL No. 2

60 lbs. A sugar
1 teaspoonful cream of tartar
3 lbs. malloine (Invert sugar)
Water to dissolve. Cook to 244°. Proceed as No. 1. Have 10 lbs. Mazetta, 7 lbs. corn syrup mixed together, add on batch and finish as No. 1.

BON-BONS CAST IN STARCH OR RUBBER MOULDS

Make a stock cream as follows: This fondant is also used for outside dipping Bon-Bon to crystallize.
45 lbs. sugar
5 lbs. corn syrup
2 gals. water
Cook to 246° or to suit your requirements. Proceed as for stock cream No. 1 used for chocolate cream centers.

Bob or Conserve: 5 lbs. corn syrup
20 lbs. sugar
1 gal. water

Cook to 242°. Place the 50 lbs. Bon-Bon Cream No. 1 in kettle or over hot water batch and warm slightly. Cook the Bob or Conserve and pour over the Bon-Bon. Mix thoroughly. Add 6 lbs. Mazetta Creme and after mixing, bring to medium heat, and cast in Bon-Bon mould in starch or rubber mould.

SWISS MILK CENTERS

30 lbs. sugar
5 lbs. corn syrup
1½ gals. sweet cream

Cook to 238° or to suit your requirements. Proceed as other Cream Fondant No. 1. Place in melting kettle. When partly melted, add 5 lbs. Mazetta Creme. Bring to medium heat and cast. You can add chopped nuts, etc., to batch if desired, dip in milk chocolate.

OPERA CREAM CARAMELS

25 lbs. sugar
1½ gals. sweet cream
1 oz. cream of tartar

Place sugar, cream of tartar and ½ gal. of the sweet cream in kettle. Bring to boil and add the remaining one gal. sweet cream slowly, stir and cook to 242° or to suit your requirements. Pour on clean slab, let get cold, start to beat. Add 3 lbs. Mazetta Creme when batch is partly worked. Beat to set, cover with damp cloth. Let mellow down for one hour, work with hands and roll out in trays, let set over night. Cut to suit.

GRAIN WORK

25 lbs. sugar
12 lbs. corn syrup
1 gal. water

Cook to 246° or to suit your requirements.

Add 8 lbs. Bon-Bon Cream
5 lbs. Mazetta Creme

Stir till thoroughly mixed. Cast in Bon-Bon mould, make colors and flavors to suit.

For using Mazetta Creme in caramels, fudge goods, taffies, etc., add 1 lb. Mazetta Creme to each 10 lbs. of your batch. Cook the batch 2 degrees higher than regularly. Add the Mazetta Creme after boil leaves the batch to obtain the best results.

COCOANUT SQUARES (Jap Work)

10 lbs. corn syrup
3 lbs. sugar
Water to dissolve. Cook to 236° or to suit your requirements; stir in:
8 lbs. Macaroon Cocoanut
3 lbs. Mazetta Creme

Add Macaroon Cocoanut enough to make good stiff paste; roll out on greased slab sprinkled with granulated sugar; size to suit.

7 lbs. corn syrup
10 lbs. sugar
½ gal. water

COCOANUT KISSES

Cook to 244° or to suit your requirements. Add:

5 lbs. Bon-Bon
3 lbs. Mazetta Creme
3 lbs. Macaroon Cocoanut
3 lbs. Short Thread Cocoanut

Stir all together till thoroughly mixed, spoon out on wax paper in kiss lumps.

Cream Centers

CREAM CENTERS CAST IN STARCH CREAM FONDANT

20 lbs. sugar
5 lbs. corn syrup
1 teaspoonful cream of tartar
1 gal. water.

Cook to 240°. Follow instructions for cooking cream fondants. Pour on clean slab, let get cold; start to stir or beat, continue until batch sets. Cover with damp cloth and let mellow for two to three hours, when it is ready for use.

Bob or Conserve

4 lbs. corn syrup
8 lbs. sugar
½ teaspoonful cream of tartar
½ gallon water

Cook to 232°. Follow instructions for cooking cream fondant. Add the 25 lbs. cream fondant and six pounds Mazetta Creme. Stir till thoroughly mixed. Cast in starch. If too heavy to cast, add a little heat. Batch will be about right for casting from the heat of the bob or conserve.

JERSEY CARAMEL CREME

A GOOD unwrapped, pan caramel may be made from Jersey Caramel Creme without the addition of any other ingredient--and with but slight additions a variety of goods may be produced from this partially prepared base.

It requires no stretch of the imagination to quickly appreciate the importance of Jersey Caramel Creme to the confectioner. A large or small batch, as desired, may be quickly produced and finished in twenty minutes—saving from twenty to twenty-five minutes and assuring a uniform creamy piece of goods.

Each of the following formulas has an individuality due entirely to the use of Jersey Caramel Creme.

We commend this product for its time and labor saving advantages as well as its exceptional merits of quality, flavor and body.

A GOOD UNWRAPPED PAN CARAMEL

This Caramel is made from our Jersey Caramel Creme without the addition of any other ingredient.

When cooking with coke or gas fire, add when starting a handful of corn syrup, then add the desired amount of Jersey Caramel Creme you wish to cook.

Place the kettle over a slow fire.

Stir the Creme continually from the time you place it in the kettle, until same is cooked to the desired degree, which should be a medium ball in cool weather and a hard ball in hot weather.

This cook applies to all caramels. Test in water of medium temperature.

FUDGE OR ITALIAN CREAM

6 lbs. corn syrup
5 lbs. New Orleans sugar
5 lbs. C or No. 13 light brown sugar
10 lbs. Jersey Caramel Creme

Stir and cook to good medium ball, or 243° on gauge. Set off fire or take out of steam kettle. Add 8 lbs. cream fondant. Stir well until heat is partly out. Pour on slab laid with wax paper. Use ½-inch bars.

BUTTER SCOTCH

7 lbs. sugar
5 lbs. corn syrup
1 qt. water
½ gal. sweet cream
4 lbs. Jersey Caramel Creme
3 teaspoonfuls salt
1 lb. good butter

Place the sugar, corn syrup and water in kettle and bring to good boil; add the cream slowly. Stir and cook to good hard ball. Add the Jersey Caramel Creme and salt, cook to good hard ball. Add the butter, let boil through. Test again and see that the batch is cooked to hard ball or light crack, when tried in cold water. Pour on greased slab. Cut to suit.

Note: Butter Scotch like caramel should be stirred all the time while cooking to keep from scorching. If you desire a dark butter scotch, use the No. 14 sugar in place of the white.

A GOOD WRAPPED CARAMEL

15 lbs. Jersey Caramel Creme
5 lbs. corn syrup
5 lbs. sugar

Stir the sugar and corn syrup until thoroughly mixed, then add the Jersey Caramel Creme. Add 3 to 4 lbs. flour as per above instructions.

FUDGE CARAMEL

5 lbs. corn syrup
8 lbs. sugar
20 lbs. Jersey Caramel Creme
1 lb. Acomo cocoanut butter
5 lbs. cream fondant
3 lbs. Mazetta Creme

Add the cream fondant and Mazetta Creme just before pouring on slab. Place the sugar and corn syrup in kettle. Add water enough to dissolve. Let come to boil. Add the Caramel Creme and Acomo cocoanut butter. Stir and cook to good ball. Take out of steam kettle or set off fire and add the cream fondant and Mazetta Creme and then flavor.

UNWRAPPED CARAMELS

7 lbs. sugar
5 lbs. corn syrup
1½ gals. sweet cream
½ lb. Acomo Cocoanut Butter
20 lbs. Jersey Caramel Creme
2 teaspoonfuls salt

Place the sugar, corn syrup, Acomo and one-half gallon of the cream in kettle and bring to good boil. Add the remaining cream slowly. Stir and cook to good hard ball. Add the salt and Jersey Caramel Creme; cook to medium ball when tried in cold water. Pour on greased slab; cut and finish to suit.

NOUGAT CENTER FUDGE

3 lbs. corn syrup
4 lbs. sugar
½ lb. Acomo cocoanut butter
8 lbs. Jersey Caramel Creme
1 pint water

Stir and cook to good medium ball. Add:

3 lbs. cream fondant
1½ lbs. Perfection Nougat Creme

Stir well to get the heat out. Pour one-half on slab laid with wax paper. Use 5/8-inch bars.

Make nougat center as follows:

5 lbs. sugar
2 lbs. corn syrup
¼ lb. Acomo cocoanut butter
1 pint water

Cook to 244°; add:

2 lbs. cream fondant
3 lbs. Perfection Nougat Creme

A few nut meats or glaze fruits as desired. Stir till thoroughly mixed. Pour on the fudge batch. Spread as evenly as possible. Warm up the remaining part of the fudge batch, and pour on for a top. When set cut in ¾-inch squares. Pack in pails. For cocoanut center, add 2 lbs. Macaroon Cocoanut.

FUDGE FRUIT BARS

2 lbs. sugar
4 lbs. No. 14 sugar
4 lbs. corn syrup
4 lbs. Jersey Caramel Creme
½ lb. Acomo cocoanut butter
1 quart water

Cook to good medium ball. Add:

3 lbs. cream fondant
2 lbs. Mazetta Creme
½ lb. pecan pieces
½ lb. cherries
½ lb. white raisins

Stir well to get the heat out. Pour on slab laid with wax paper. Use 5/8-inch bars. Spread as evenly as possible. Roll down the top. When cold cut in size for 5c bars. Dip in chocolate.

A VERY FINE UNWRAPPED PAN CARAMEL

20 lbs. Jersey Caramel Creme
1 gal. 22% cream, or 2 lbs. butter
3 lbs. corn syrup
3 lbs. sugar

Put the sugar and corn syrup in kettle, add half gallon of cream, let batch come to good boil, add the remaining cream slowly, cook to good thread, add the Jersey Caramel Creme, stir and cook to good medium ball, pour on slab. Finish to suit.

FUDGE 5c BARS

5 lbs. corn syrup
8 lbs. sugar
½ lb. Acomo Cocoanut Butter
4 lbs. Jersey Caramel Creme
1 quart water

Cook to good medium ball. Add:

4 lbs. cream fondant
2 lbs. nut meats
2½ lbs. Perfection Nougat Creme

Stir well to get the heat out. Pour on slab laid with wax paper. Use ⅝-inch bars. When cold cut in sizes for 5c bars. Dip in chocolate.

CREAM CENTER FOR CARAMELS OR FUDGE

5 lbs corn syrup
7 lbs. sugar
1½ lbs. Acomo cocoanut butter
Water to dissolve; cook to 250°, add
8 lbs. bon bon cream
2 lbs. Mazetta Creme

Stir well until thoroughly mixed. Use as a center for fudge or caramel.

A GOOD CARAMEL FOR DIPPING PURPOSES

15 lbs. Jersey Caramel Creme
7 lbs. corn syrup
7 lbs. scrap or sugar

When cooked to the proper degree, follow caramel cooking instructions. Shut off steam or set off fire, then add 3 or 4 lbs. flour, well sifted. Stir or mix thoroughly. This acts as a drier and makes the caramel more tender.

CARAMEL TOFFEE

11 lbs. sugar
8 lbs. corn syrup
4 lbs. Jersey Caramel Creme
1 lb. Acomo Cocoanut Butter
2 lbs. corn flour
1 oz. salt

Place the sugar and corn syrup in kettle; add water to dissolve. Bring to good boil, add the Acomo; cook to 285°. Add the condensed milk and corn flour which has been mixed to a paste. Cook to good crack or 260 to 264°. Add

the salt. Pour on greased slab. When cold cut in oblong pieces. Wrap in wax paper.

Creamy walnut, almond, fruit, and raisin toffee same as above. Add nuts or fruits just before pouring on slab.

AUSTRALIAN EGG OR MILK TOFFEE

14 lbs. No. 14 sugar (brown)
8 lbs. corn syrup
8 lbs. Jersey Caramel Creme
1 lb. Acomo Cocoanut Butter
2 lbs. corn flour
1 lb. butter
1 oz. salt
1 lb. Mazetta Creme

Cook and finish as Caramel Toffee. Add butter and Mazetta Creme just as boil leaves the batch.

CREAMY FINGERS

10 lbs. sugar
8 lbs. corn syrup
8 lbs. Jersey Caramel Creme
2 lbs. corn flour
1 lb. good butter
1 lb. Acomo Cocoanut Butter
1 oz. salt

Cook and finish as Caramel Toffee. Always add butter to batch just as batch reaches the desired degree.

EGG OR MILK TOFFEE

14 lbs. No. 14 sugar
7 lbs. corn syrup
4 lbs. Jersey Caramel Creme
2 lbs. corn flour
1 lb. Acomo Cocoanut Butter
1 lb. good butter
1 oz. salt
2 lbs. Mazetta Creme

Cook and finish as Caramel Toffee. Add butter and Mazetta Creme just as boil leaves the batch.

Mint Toffee same only add ½ oz. oil of mint.

WHAT'S IN A NAME?

White-Stokes

THAT NAME has come to mean something very real — a guarantee — not only of satisfaction — but of service — of quality — originality and superiority — and labor saving.

Throughout its business life the White-Stokes Company has steadily maintained a concentrated effort toward supplying the trade not only with the best but the newest — to occupy the front rank of progressive manufacturers catering to manufacturing confectioners, soda fountains, hotels, tea rooms, bakers, etc. Our modern factory, containing 40,000 square feet of floor space, was built and equipped with the idea of extending and increasing our facilities for service.

That our efforts have been appreciated is testified to by the wide use of White-Stokes Products the country over.

We have always persistently adhered to the broad guarantee of Absolute satisfaction or a refund of the money —

And our policy of manufacturing better and newer goods has been proven sane by our increased volume year by year.

White-Stokes PRODUCTS ARE NOT EXPERIMENTS

They have been evolved and perfected by men with *years* of experience in the confectionery field, whose knowledge is valued and whose advice is sought for.

We sincerely believe an acquaintance with our house would be of value to you.

MAZETTA CREME
PERFECTION NOUGAT CREME
PERFECTION KARMEL KREME
JERSEY CARAMEL CREME
STANDARD CARAMEL CREME
EGG NOGG CREME
BUTTERSCOTCH CREME
VALMORE MARSHMALLOW INNER LAYERS

For Soda Fountain use:

MALLO White and Caramel Topping
MALLO Scotch Sundae Topping
MALLO Honey Dew Topping
MALLO Maple Mousse Topping
MALLO Bitter Sweet Chocolate Sundae Topping
MALLO Honey Maple Fudge Topping
MALLO De Luxe (Egg Nogg) Topping
MALLO Caramel Sundae (Heavy) Topping
MALLO Pineapple Caramel Sundae Topping
MALLO Raspberry Caramel Sundae Topping

For Home use:

MALLO Icing and Topping

For Bakers' use:

VALMORE Icing and Filler

Originated and made only by

WHITE-STOKES CO., Inc.

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